

STROUBES

SEAFOOD AND STEAK

STARTERS

NOLA BBQ SHRIMP 13

Head on Gulf shrimp simmered in a NOLA BBQ butter served over a garnish of smoked gouda grits

LAMB LOLLIPOPS 18

Three lamb lollipops served with a Tzitziki potato salad

ALLIGATOR CHEESECAKE 15

Alligator sausage cheesecake topped with crab creole beurre monte sauce

SALMON HUMMUS 14

Smoked salmon hummus, capers and red onions. Served with sourdough points

CERIGNOLA OLIVES 15

House made whipped ricotta, warm Cerignola olives served with Italian bread

SEAFOOD CORNBREAD 14

Bacon and Pepper jack cornbread topped with crawfish and Tasso cream sauce

SOUPS & SALADS

BLUE CHEESE WEDGE 8

Iceberg lettuce, buttermilk blue cheese dressing, bacon, blue cheese crumbles, cherry tomatoes, red onions,

CAESAR SALAD 8

Hearts of romaine Caesar dressing, parmesan cheese, house made croutons, cherry tomatoes

GREEN TOMATO SALAD 8

Fried green tomatoes, burrata, basil emulsion over an arugula salad

STROUBES SALAD 8

Fresh field greens, bacon shallot vinaigrette, blue cheese crumbles, spiced pecans, cherry tomatoes, pickled okra

BREAD AVAILABLE UPON REQUEST

GRATUITY AUTOMATICALLY ADDED FOR PARTIES 6 OR MORE

ENTREES

STEAKS

6 OZ FILET MIGNON
9 OZ FILET MIGNON
16 OZ RIBEYE
WAGYU SPECIALTY CUT
PORK PORTERHOUSE

TOPPINGS

RED WINE DEMI GLAZE
BEARNAISE
HOLLANDAISE
SAUTÉED MUSHROOMS
OSCAR STYLE
CRAB MEAT AND HOLLANDAISE

DUCK LOUISIANE 29

Seared to medium Duck breast served butter poached carrots, herb jasmine rice topped with Louisiana strawberry and basil preserve

REDFISH 34

Grilled Redfish served over Louisiana crawfish risotto and asparagus topped with Lump crab sherry cream sauce

BEEF BOURGUIGNON 30

Filet Mignon tips, roasted shallots, cremini mushrooms simmered in a Bourguignon sauce served over haricot verts and Yukon mashed potatoes

SEAFOOD SPECIAL MKT

ORA KING SALMON 30

Ora King salmon cooked medium served over herb jasmine rice, arugula salad and pecorino cheese

BRAISED SHORT RIBS 28

Wild mushroom braised short ribs served over tagliatelle pasta topped with pecorino cheese

SIDES

LOUISIANA CRAWFISH MAC-N-CHEESE 13

STONE GROUND GRITS 7

ASPARAGUS WITH HOLLANDAISE 9

HARICOT VERTS 7

BACON ROASTED BRUSSEL SPROUTS 7

LOUISIANA CRAWFISH RISOTTO 13

YUKON MASHED POTATOES 7

HOUSE CUT FRIES 6